



EMPRESS

ASIAN CIVILISATIONS MUSEUM

#01-03, 1 EMPRESS PLACE,
ASIAN CIVILISATIONS MUSEUM,
SINGAPORE 179555

GROUNDING BY TRADITION. ELEVATED BY EXPERIENCE.

Everyday is a celebration at EMPRESS, a Chinese restaurant which juxtaposes traditional fare with a contemporary setting and modern style of service. Offering one of the most stunning waterfront views in the CBD area, EMPRESS seeks to inject any event with vibrancy and a celebratory spin. The gorgeous interior space and stunning alfresco terrace is ideal for corporate

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EMPRESS CANAPÉS MENU

CHINESE SAVOURIES

SEAFOOD

BAKED SNAPPER WITH THAI MANGO SAUCE

SHRIMP, CORN & CUCUMBER KUEH PIE TEE

SHRIMP IN SEAWEED & BEAN CURD SKIN ROLL (WARM)

DEEP-FRIED PRAWN WITH WASABI MAYONNAISE (WARM)

PAN-FRIED PRAWN & CORN CAKE (WARM)

CRAB & MAYONNAISE ON TOAST

CRAB & EGG MAYONNAISE WITH SHREDDED COCONUT KUEH PIE TEE

MEAT

SMOKED DUCK & MANGO SALSA ON TOAST

SMOKED DUCK WITH SESAME SAUCE

ROAST DUCK ON CUCUMBER WITH PLUM SAUCE

SHRIMP & BACON ON TOAST WITH PINEAPPLE DRESSING (P)

SICHUAN PORK & PRAWN DUMPLINGS (WARM) (P)

SWEET & SOUR PORK WITH PINEAPPLE & CAPSICUM (WARM) (P)

BAKED "SIEW MAI" (PORK DUMPLING) WITH TERIYAKI SAUCE (WARM) (P)

EMPRESS CHAR SIEW IN CUCUMBER CUP

DEEP-FRIED VIETNAMESE PORK SPRING ROLL (WARM) (P)

EGGPLANT & PORK FLOSS KUEH PIE TEE

SPRING ONION & GINGER CHICKEN ROULADE

BAKED CHICKEN ROULADE, POMELO & THAI CHILLI SAUCE

BAKED FIVE-SPICED CHICKEN IN CUCUMBER BUTTERFLY

VEGETARIAN

DEEP-FRIED SPINACH IN KATAIFI PASTRY (WARM) (V)

DEEP-FRIED VEGETARIAN TARO SPRING ROLL (WARM) (V)

BAKED MUSHROOM PORTUGUESE-STYLE (WARM) (V)



EMPRESS CANAPÉS MENU (SWEETS)

CHINESE SWEETS

MANGO PUDDING

CHILLED RED BEAN CAKE

CHILLED BLACK GLUTINOUS RICE CAKE

GLUTINOUS RICE CAKE BALL

PEANUT-COATED BLACK SESAME 'MOCHI' BALLS

FRIED RED BEAN & BANANA PUFF (WARM)

CRISPY RED BEAN PANCAKE (WARM)



EMPRESS CANAPÉS MENU

WESTERN SAVOURIES

SEAFOOD

SCALLOP CRUDO WITH CHORIZO & GREEN ONION PESTO

SMOKED SALMON WITH HOKKAIDO CORN CRÈME FRAÎCHE

GREENLAND SHRIMP ON PICKLED CUCUMBER & DILL

MEAT

CAJUN CHICKEN SKEWERS WITH AVOCADO

WAGYU BEEF MEATBALL WITH SPICY TOMATO COULIS

ESCARGOT WITH GARLIC & PARSLEY

VEGETARIAN

STUFFED SHIITAKE CAPS WITH DUXELLES

FIG & GOAT CHEESE BRUSCHETTA

WESTERN SWEETS

PISTACHIO OLIVE OIL CAKE WITH RASPBERRY

DARK CHOCOLATE MOUSSE TART WITH POP ROCKS

COMPRESSED PINEAPPLE WITH COCONUT SPONGE

ASSORTED MACARONS

Kumquat / Pandan & Kaya / Pineapple "Tart" / Black Sesame

Please Select 5 Items from Savories and 3 Items from Sweets

\$38 per person

Please Select 6 Items from Savories and 3 Items from Sweets

\$45 per person

EMPRESS FREE-FLOW PACKAGE

BEER (Choose 1, Served In Half Pint)

ARCHIPELAGO BELGIAN WIT
ARCHIPELAGO BOHEMIAN LAGER

WINES

CHENIN BLANC
ORANGE RIVER CELLARS 2015
(RV)

CABERNET SAUVIGNON
NOBLESSE 2014 (RV)

HOUSE POUR LIQUORS

ABSOLUT VODKA
BOSFORD GIN
BALLANTINE'S FINEST WHISKEY
HAVANA RUM 3 YEARS
JIM BEAM WHITE BOURBON

SOFT DRINKS

COKE
SPRITE
SODA
TONIC
GINGER ALE

JUICES

ORANGE
CRANBERRY
LIME

	Min 30pax	50 – 79pax	80 & above
1 Hour	\$45 per person	\$40 per person	\$35 per person
2 Hours	\$65 per person	\$60 per person	\$55 per person
3 Hours	\$80 per person	\$75 per person	\$70 per person

Additional Hour \$20 per person

EMPRESS PREMIUM FREE-FLOW PACKAGE

BEER (Choose 1, Served In Half Pint)

ARCHIPELAGO BELGIAN WIT
ARCHIPELAGO BOHEMIAN LAGER

WINES

SAUVIGNON BLANC
BABY DOLL 2014

PINOT NOIR
"CASILLERO DEL DIABLO"
CONCHA Y TORO 2013

HOUSE POUR LIQUORS

ELYX VODKA
BEEFEATER'S 24
CHIVAS 12 YEARS
HAVANA RUM 7 YEARS
MAKERS MARK

SOFT DRINKS

COKE
SPRITE
SODA
TONIC
GINGER ALE

JUICES

ORANGE
CRANBERRY
LIME

	Min 30pax	50 – 79pax	80 & above
1 Hour	\$50 per person	\$45 per person	\$40 per person
2 Hours	\$75 per person	\$70 per person	\$65 per person
3 Hours	\$95 per person	\$90 per person	\$85 per person

Additional Hour \$30 per person



EMPRESS

ASIAN CIVILISATIONS MUSEUM

For Events enquiries, please contact:

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the privé group